

Mexicali Taco Boat

Meal Components: Vegetable - Red / Orange, Meat / Meat Alternate

D-66

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chili powder		1/2 cup		1 cup	1. Combine spices in a small bowl. Set aside.
Ground cumin		1/2 cup		1 cup	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Onion powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Crushed red pepper		2 tsp		1 Tbsp 1 tsp	
Ground black pepper		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Raw ground beef (no more than 15% fat)	10 lb	1 gal 1 qt	20 lb	2 gal 2 qt	2. Brown ground beef uncovered over medium high heat in a large stock pot. 3. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. 4. Drain and rinse beef. Return beef back to stock pot.
Low-sodium salsa	2 lb	1 qt	4 lb	2 qt	5. Add spices and salsa to cooked beef. Simmer

- 6.** Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
- 7.** Critical Control Point: Hold for hot service at 135 °F.

Frozen sweet potato fries, straight cut	10 lb	1 gal 2 qt 1 cup	20 lb	3 gal	<p>8. Spread sweet potato fries evenly on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.</p> <p>9. Bake:</p> <p>10. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>11. Critical Control Point: Hold for hot service at 135 °F.</p>
*Fresh diced tomatoes, 1/4"	1 lb 6 oz	3 cups	2 lb 12 oz	1 qt 2 cups	<p>12. Assembly:</p> <p>13. Top each taco boat with:</p>
Low-fat cheddar cheese, shredded	6 oz	1 1/2 cups	12 oz	3 cups	
Fresh cilantro, chopped (optional)		1/2 cup		1 cup	<p>14. Serve 1 taco boat.</p>

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 Taco Boat provides: 2 1/2 oz equivalent meat/meat alternate and ¾ cup red/orange vegetable.

CACFP Crediting Information: 1 Taco Boat provides: 2 1/2 oz meat/meat alternate and ¾ cup vegetable.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Tomatoes	1 lb 9 1/2 oz	3 lb 3 oz

Serving	Yield	Volume
See Notes	50 Servings: about 19 lb 8 oz (beef mixture)	50 Servings: about 2 gallons 1 quart 1 cup (beef mixture) / 50 taco boats
	100 Servings: about 40 lb (beef mixture)	100 Servings: about 4 gallons 2 quarts 2 cups (beef mixture) /100 taco boats

Nutrients Per Serving					
Calories	346	Saturated Fat	3.82 g	Iron	3.61 mg
Protein	19.18 g	Cholesterol	59.23 mg	Calcium	67.18 mg
Carbohydrate	31.24 g	Vitamin A	3869.08 IU	Sodium	282.46 mg
Total Fat	14.51 g	Vitamin C	9.05 mg	Dietary Fiber	4.23 g